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### CLAIMS

1. A method of making ice cream, including the steps of blending in the presence of at least one emulsifier an aqueous ice cream precursor phase with precrystallised particles of edible fat which each contain a multiplicity of individual crystals so as to form a dispersion, and gasifying and freezing the dispersion so as to form an ice cream, in which the particles of edible fat are precrystallised cryogenically.
2. A method according to claim 1, in which the cryogenic precrystallisation is performed by forming the edible fat into fine particles in molten state and contacting the fine particles with a cryogen.
3. A method according to claim 2, in which a spray of liquid cryogen is directed at the fine particles of edible fat in molten state.
4. A method according to claim 2 or claim 3, in which the liquid cryogen is liquid nitrogen.
5. A method according to any one of the preceding claims, in which the precrystallised particles of edible fat take the form of a globule containing a mass of crystals of fat with entrapped pockets of oil.
6. A method according to any one of the preceding claims, in which all the dispersed fat particles in the dispersion have a size less than 30µm.
7. A method according to claim 6, in which most or all the precrystallised particles have a size less than 10µm.
8. A method according to claim 6 or claim 7, in which most or all of the precrystallised particles have a size of 5µm or less.

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9. A method according to any one of the preceding claims, in which the edible fat is pasteurised before being precrystallised.
- 5 10. A method according to any one of the preceding claims, in which the aqueous phase is pasteurised before being blended with the precrystallised edible fat particles.
- 10 11. A method according to any one of the preceding claims, in which an emulsifier is introduced into the edible fat before it is precrystallised.
12. A method according to claim 11, in which the emulsifier is a lipophilic emulsifier.
- 15 13. A method according to claim 12, in which the lipophilic emulsifier is a saturated monoglyceride.
14. A method according to claim 13, in which the saturated monoglyceride is a glycerol monostearate.
- 20 15. A method according to any one of the preceding claims, in which the edible fat is milk fat, anhydrous milk fat, at least one milk fat fraction, a hydrogenated vegetable oil, a hard tropical fat, or a hydrogenated tropical fat.
- 25 16. A method according to any one of the preceding claims, in which the aqueous phase contains a highly surface active, water soluble emulsifier.
- 30 17. A method according to any one of the preceding claims, in which the aqueous phase contains non-fat dry milk solids and sugar.

**ART 84 AMDT**

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END OF DEPT. WINDING-UP

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18. A method according to any one of the preceding claims, in which the said dispersion is gasified and frozen without being subjected to homogenisation or ageing.

5 19. A method according to claim 18, in which the dispersion is presented at below ambient temperature for freezing.

20. A package comprising cryogenically precrystallised particles of edible fat.

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21. A kit for making ice cream in the home comprising a package according to claim 20 and instructions for the use of the contents of the package in the preparation of ice cream.

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